

SANTO COLOMBA

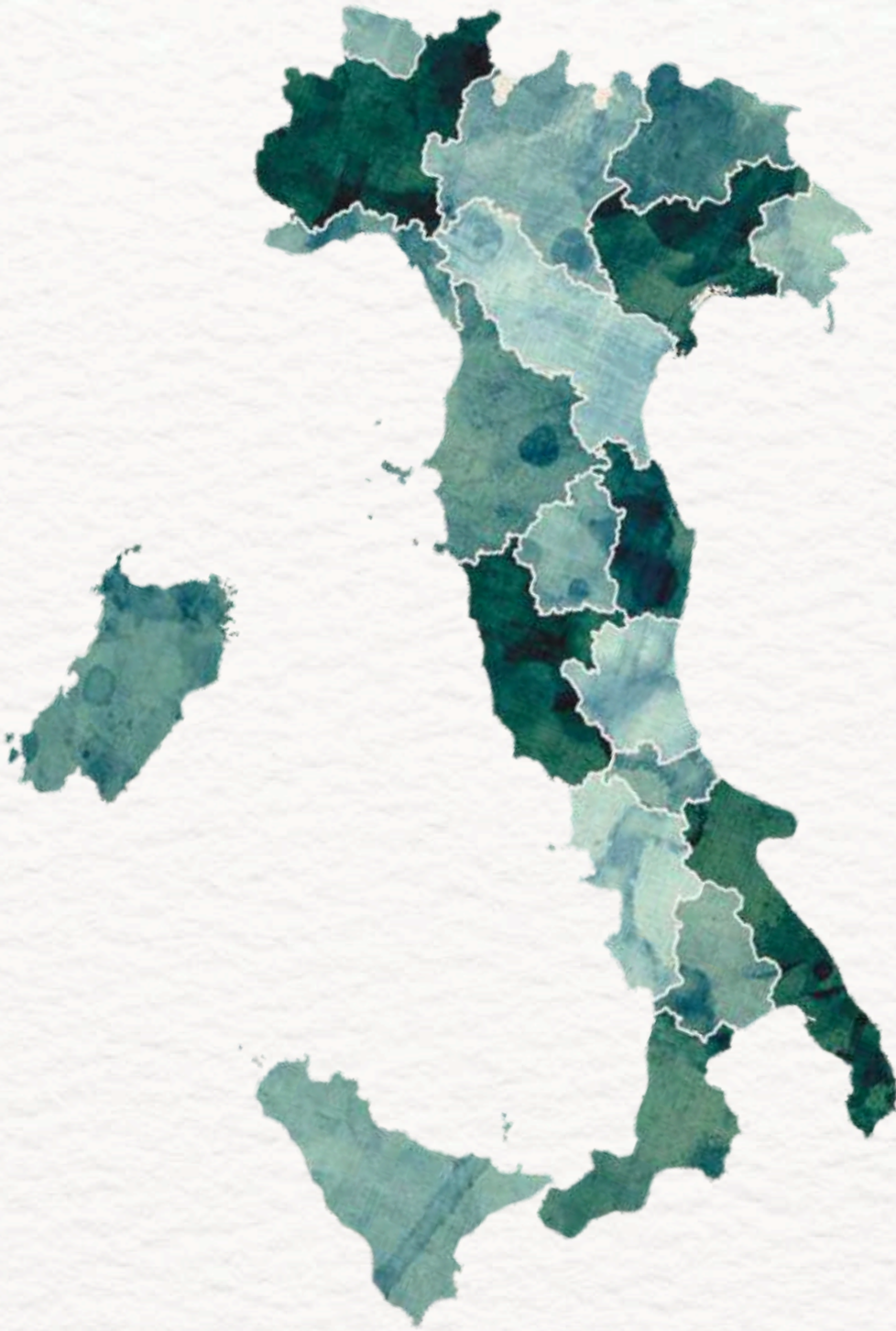
RESTAURANTE

Since 1993 we serve classic dishes of Italian cuisine with excellence and authenticity.

We are proud of the various awards, honorable mentions and, above all, the loyalty of our customers.

Our Chef José Alencar de Souza is responsible for the haute cuisine we offer. Always attentive to details and the quality of the ingredients, Alencar is passionate about cooking and recognized for his talent with the pans and friendliness in the dining room.





WIFI: COLOMBA CLIENTES
PASSWORD : SCCOLOMBA

Stuzzichini

TO SHARE

BREAD AND OLIVE OIL	R\$18
SPECIAL COUVERT	R\$31
CRISPY POTATOES (OUR SPECIALTY) Finas fatias de batatas fritas (especialidade da casa)	R\$42
CODFISH CROQUETTES 12 unidades	R\$65
BEEF CARPACCIO CANAPÉ 12 unidades	R\$52
SALMON TARTARE CANAPÉ 12 unidades	R\$62
BEEF CROQUETTES 12 unidades	R\$52
BRAZILIAN "PASTEL" Ground beef and cheese fried pastry 12 unidades	R\$52
PARMESAN CHEESE PLATE	R\$48
COLD CUTS PLATE	R\$79

Gli Antipasti

SALADS AND STARTERS

BURRATA Burrata cheese, tomatoes, basil leaves, Genovese pesto, pine nuts and classic dressing with olive oil, lemon, oregano and salt	R\$72
CARPACCIO DI SALMONE FRESCO Salmon carpaccio, olive oil, lemon, capers and scallions sauce	R\$56
CARPACCIO SANTO COLOMBA Beef carpaccio, mozzarella, arugula, classic dressing with olive oil, lemon, capers and parmesan	R\$62



INSALATA CAPRESE	R\$54
Tomatoes, mozzarella, basil leaves, pine nuts and classic dressing with olive oil, lemon, oregano and salt	
INSALATA LORENA	R\$54
Spring mix, fresh mushrooms, balsamic vinegar, olive oil and parmesan cheese	
MELANZANE AL FORNO	R\$62
Layers of grilled eggplant, tomato, mozzarella and basil gratinated with parmesan	
POLENTA CON GORGONZOLA E RUCOLA	R\$54
Italian polenta with gorgonzola cheese and arugula	
POLENTA CON TRE FUNGHI	R\$58
Italian polenta with fresh mushrooms mix and pecorino cheese	

Le Paste

Fresh pasta and tomato sauce are proudly made in our kitchen

AGNOLOTTI ALLA PIEMONTESE	R\$105
Piedmontese version of ravioli stuffed with beef and beef pot roast sauce	
GNOCCHI ALLA SORRENTINA	R\$115
Potato gnocchi with fresh tomato and basil sauce, gratinated mozzarella and parmesan cheese	
GNOCCHI BIANCO AL SUGO	R\$98
Potato gnocchi with tomato sauce	
GNOCCHI VERDI AL GORGONZOLA	R\$98
Spinach gnocchi with creamy gorgonzola sauce	
LASAGNA ALLA BOLOGNESE	R\$115
Layers of green fresh pasta with bolognese ragu and bechamel sauce gratinated with parmesan	



PENNE AL RAGÙ BOLOGNESE Italian penne with classic beef bolognese sauce	R\$95
PENNE ALL'AMATRICIANA Italian penne with fresh tomato and pancetta sauce	R\$98
RAVIOLI DI MOZZARELLA CON POMODORO E BASILICO Mozzarella ravioli with with tomato and basil sauce	R\$105
RAVIOLI DI RICOTTA CON CREMA TARTUFATA E FUNGHI Ricotta ravioli with truffle funghi creamy sauce	R\$118
RIGATONI AL RAGÙ DI SALSICCIA PICCANTE FUNGHI FRESCHI E PECORINO Rigatoni with spicy sausage ragu, fresh mushrooms and pecorino cheese	R\$108
SPAGHETTI ALLA CARBONARA Italian spaghetti with pancetta, egg yolk, parmesan and pecorino cheese	R\$112
TRENETTE CON FUNGHI FRESCHI TRIFOLATI Narrow, flat and long pasta with mushrooms and pecorino cheese	R\$108
TRENETTE CON GAMBERI E BOTTARGA Narrow, flat and long pasta with shrimp, garlic, olive oil, parsley and bottarga	R\$128
TRENETTE CON MELANZANE Narrow, flat and long pasta with fresh tomato, eggplant, mozzarella and basil	R\$108
TRENETTE CON POMODORO, GAMBERI E RUCOLA Narrow, flat and long pasta with fresh tomato, shrimp and arugula	R\$123
TRENETTE CON POMODORO FRESCO E BASÍLICO Narrow, flat and long pasta with fresh tomatoes and basil	R\$98
TRENETTE SANTO COLOMBA Narrow, flat and long pasta with shrimp, calamari, octopus, mussels and fresh tomatoes	R\$135



I Risotti

Risotto

RISOTTO AI FUNGHI PORCINI

Porcini mushroom risotto

R\$124

RISOTTO GAMBERI E RUCOLA

Fresh shrimp and arugula risotto

R\$142

I Risi

Rice

RISO D'ANATRA

Portuguese clay pot broth duck rice with chorizo sausage and olives

R\$156

RISO DI BACCALÀ

Portuguese clay pot broth cod fish rice

R\$176

RISO DI POLPO

Portuguese clay pot both octopus rice

R\$176

I Piatti di Mare

Fish and Sea Food

GAMBERI AL PROSECCO

Shrimps with a rich prosecco, fresh mushroom and apple cubes sauce served with a creamy rice

R\$192

GAMBERI DELLO CHEF CON RISI OU CON TRENETTE

Shrimps with fresh tomato, garlic and olive oil sauce served with your choice of rice or pasta

R\$192



PESCE DEL GIORNO AL PROSECCO

Grilled fresh fish filet with a rich prosecco, fresh mushroom and apple cubes sauce served with a creamy rice

R\$138

PESCE DEL GIORNO ALLA TROPICALE

Grilled fresh fish filet with passion fruit sauce and spinach

R\$128

Le Carne

Meat

AGNELLO IN CASSERUOLA

Slow cooked lamb stew with white wine, garlic, rosemary and bacon served with arugula rice

R\$132

CODA DI BUE

Slow cooked oxtail served with polenta

R\$115

CONIGLIO IN UMIDO CON POLENTA

Slow cooked rabbit stew with tomato, pancetta and olives sauce served with polenta

R\$118

COTOLETTA ALLA BOLOGNESE

Breaded pork prime rib, served with pecorino sauce, slices of raw ham and leaf salad with balsamic reduction

R\$135

MEDAGLIONE DI FILETTO AI FUNGHI PORCINI CON RISO ALLA MILANESE

Grilled beef tenderloin medallions with porcini mushrooms, roti sauce and saffron rice

R\$135

MEDAGLIONE SANTO COLOMBA

Grilled beef tenderloin medallions grilled with garlic, olive oil, parsley, fresh mushroom, broccoli and potato gratin

R\$125

RAGÙ DI SALSICCIA CON POLENTA

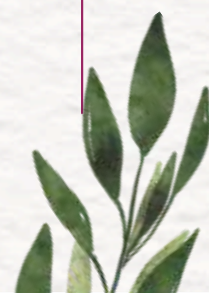
Sausage ragu served with italian creamy polenta

R\$108

STRACOTTO AL VINO ROSSO

Eye of round beef pot roast with italian creamy polenta

R\$108



Dolci

Desserts

GELATO SANTO COLOMBA Mint ice cream, orange pieces, orange hot fudge and almond flour	R\$46
PANNA COTTA Traditional and creamy Panna Cotta with berries coulis	R\$48
PERA AL ZABAIONE Pear cooked on red wine, served with Mascarpone cheese and zabaione	R\$49
PERFETO DI LIMONE Chantilly semifreddo with lemon zabaione, chocolate and hot caramel sauce	R\$49
TIRAMISÙ Italian iconic dessert with ladyfingers, mascarpone cheese, coffee and cocoa powder	R\$48
TORTA DI CIOCCOLATO Sablé dough chocolate pie	R\$46



Bevande

Soft Drinks

BOTTLED WATER	R\$12
SPARKLING WATER	R\$12
SAN PELEGRINO WATER	R\$31
ACQUA PANNA WATER	R\$31
NATURAL JUICE	R\$18
SODA	R\$12
BADEN BADEN BEER	R\$38
HEINEKEN BEER	R\$16
STELLA ARTROIS BEER	R\$16
ESPRESSO	R\$11

Caipirinhas

Lime, Strawberry, Pineapple and Passionfruit

PREMIUM CACHAÇA	R\$38
NATIONAL VODKA	R\$39
IMPORTED VODKA	R\$49



Cocktails

APEROL SRPITZ Aperol, prosecco and sparkling water	R\$49
BLOODY MARY Vodka national and seasoned tomato juice	R\$49
NON-ALCOHOLIC COCKTAIL Fruit juice, spices and sparkling water	R\$33
COSMOPOLITAN Vodka, Cointreau, lime and cranberry juices	R\$47
DRY MARTINI Gin and dry Vermouth	R\$52
FITZGERALD Gin, lime juice, angostura and sugar syrup	R\$52
GIN TÔNICA Gin, tonic water, lime juice and juniper	R\$47
KIR ROYAL Prosecco and Crème de Cassis	R\$45
MANHATTAN Whiskey, sweet vermouth and Angostura Bitters	R\$52
MARGARITA Tequila, Cointreau, lime juice and salt	R\$47
MOJITO Rum, lime juice, sugar, sparkling water and mint	R\$47
NEGRONI Gin, Campari, Sweet Vermouth and orange peel	R\$52
SUCO DE TOMATE Seasoned tomato juice	R\$33



Informations

OUR KITCHEN IS HANDCRAFTED,
CHANGES IN THE DISHES INFLUENCE
THE PREPARATION AND CAN CAUSE
DELAYS IN ORDERS, SO WE ONLY MAKE
CHANGES IN SPECIAL CASES.
OUR MENU IS BASED ON SEASONALITY,
FOR THIS REASON SOME DISHES MAY
BE OUT OF STOCK.

OPTIONAL GRATUITY TAX 13%
CORKAGE FEE R\$ 79,00
PROCON 151

Booking and Events
(11) 3061-3588 OU 96324-0249
@SANTOCOLOMBA



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